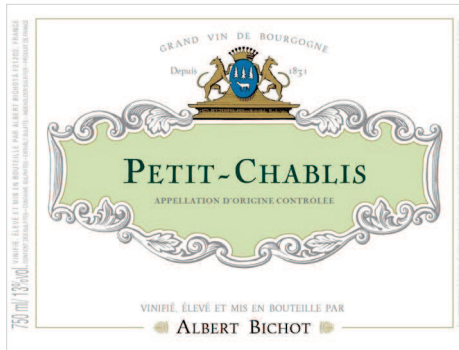


PETIT-CHABLIS



Chablis

The vineyard:
 Calcareous and
 Kimmeridgian clay soil

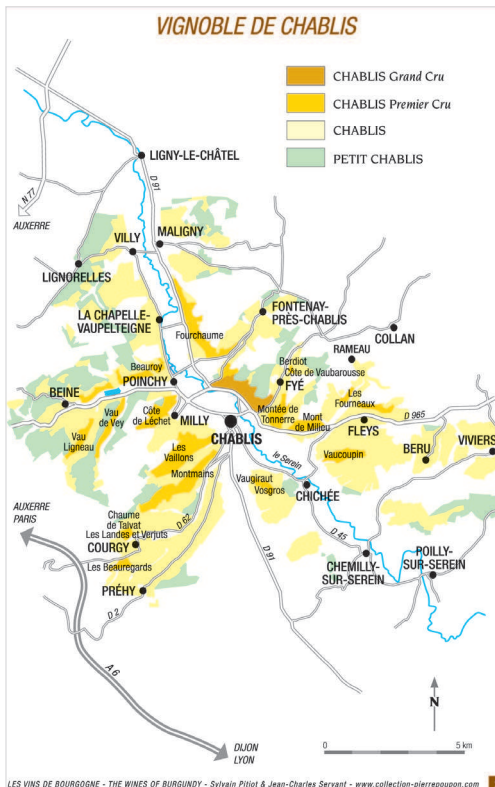
100 % Chardonnay

Vinification:
 In stainless steel vats (100%)

AOC Village

Ageing:
 Final ageing in stainless steel vats (100%)
 – 6 months
 On fine lees

Located in northern Burgundy's Yonne department, the vineyards that bear the Petit-Chablis appellation are essentially found to the north and northwest of Chablis. The vines are often planted on plateaus or gentle slopes.



Tasting notes

This highly refreshing wine features notes of apple, lemon and pleasing minerality. The palate is round and generous with nice nervousness.

Food/wine pairing

Excellent as an aperitif or with seafood.

Serving and cellaring

Serve between 8 and 10°C. (46°F - 50°F)

This wine may be enjoyed now or laid down for 1 to 2 years maximum.

